Oyster Roast Lovers: Choose Your Shucking 'Weapons'

If you really want to get to know a person, don't bother engaging him in conversation-just take him to an oyster roast and check out the kind of oyster knife he uses and how well he handles it.

I learned long ago-well, last year anyway--that oyster shucking is serious business and that oyster knives, in particular, can be as revealing about an individual as the car he drives or the house he lives in.

This realization hit me square in the face when I witnessed what can happen when a Sunday shuckersomeone who eats roasted oysters only once or twice a year-jumps in

over his head and tries to open his oysters with a knife that is unsuited to his temperament and/or experience.

On that enlightening occasion, my wife and I entered a Calabash restaurant and were greeted by the sight of a man who had skewered his palm with his oyster knife. A waitress was running for the first-aid kit as the victim held a blood-soaked cloth napkin to his hand.

He was an elderly gent who didn't appear to be in the best of health to start with, and it's entirely possible that the self-inflicted wound wasn't an accident. For all I know, he might have been trying to end it all right



then and there with his oyster knife.

But I suspect that despite his age, he was merely an inexperienced shucker who threw caution to the wind and picked a knife that he just couldn't handle. Either that or he stabbed himself while cleaning his knife. I've been told that happens a lot with guns, too.

Before I scare anyone, let me point out that the knives you can rent at the N.C. Oyster Festival are safe. They're kind of like the roundtipped scissors you had to use in kindergarten. As long as you don't get too frustrated opening your oysters and don't go berserk, you should be OK.

But after that encounter with the darker side of oyster shucking, I decided I'd better find a knife that I could practice with in the privacy of my own home, so that I could wield it with confidence when the chips-or rather, the oyster shellswere down in public.

At last year's festival, I noticed that famed oyster-shucking champion Cathy Carlisle of Boones Neck used one of those professional-type knives-the equivalent of an automatic assault rifle. The blade is short but tapered and honed to a fighting edge. I imagine the wooden handle, of her knife is full of notches. Have oyster knife; will travel.

That style of oyster sticker isn't for me, though, since I'm not cool enough under pressure to handle a potentially lethal weapon. If I have a particularly exasperating time getting the charcoal started when

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BEACH LOTS

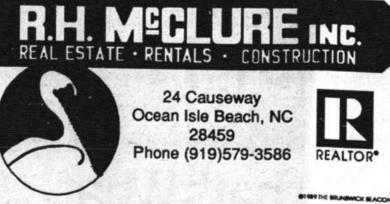
OCEANFRONT-75 foot lot in Block J8, Section A. Beautiful oceanfront site. \$222,500.

OCEANFRONT-Lot 5, Block 11, section B. Nice 50 ft. lot, \$170,000.

CANAL-Concord Street, Lot 45, \$57,000.

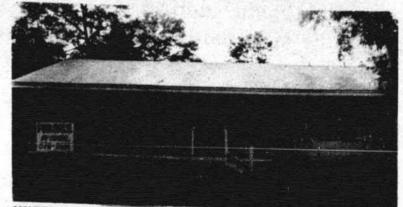
SECOND STREET-3rd Row, Lot 13, Block 57, \$55,500.

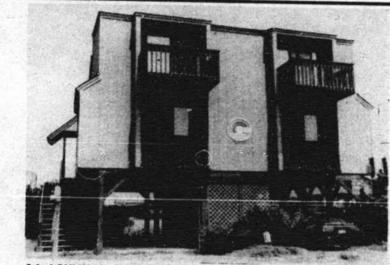
CANAL-Wilmington St., Lot 73, Section B & C. \$57,500.





215 WEST FIRST STREET-Oceanfront, 6 BR, 4 bahts, gazebo. Terrific rental! \$259,900.





16 ASHVILLE STREET-4 BR, 2 baths, large living area. Just reduced. \$119,900.



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EYOTA DRIVE-Brick beauty, 2 BR, 2 baths, 2 lots with guest house. Many extras. Only \$99,900



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EYOTA DRIVE-Lot near waterway. Excellent buy at \$17,500.

SHADY OAKS-Pierce Street, Lot 12 and Lot 13, beautiful trees. \$11,500 each.

BENT TREE PLANTATION-Lots 17 and 18, Gate 1. Salt Marsh Circle. \$78,500.

BRIERWOOD ESTATES-Lot #K49, Palmer Drive. \$25,000.

SEASIDE-Shoreline Dr. and Park Rd., Lot #7 on corner. \$40,000.

WATER WONDERLAND-Newly renovated, 3 BR, 2 baths, new carpet, 1,500 sq. ft. Close to waterway. \$69,900.

